Certificate of Origin and Analysis of Non-alcoholic Beverages and Vinegars

Certificate of or	igin numbe	r:				
(Country iss	ued: <u>TAIWAN, REP</u>	UBLIC OF CH	INA_		
1. Exporter:						
2. Activity:						
3. Recipient:						
4. Means of transportation: 5			5. Place of unloading:			
Product:						
Name	Name Brand		Number of boxes	Number of bottles / vol.	Total volume	
production or b	ottling or bot are fit for do	ucing or bottling establi th and the products spe omestic consumption.				
Official agency	address:					
Date and place						
Date and place	·.					
		Signature and	d stamp of the	representative in c	charge	
Certificate of ar	nalysis num	ber	, for the a	pove mentioned	product.	
Analytical parameters		Reference Standard	Unit	Resu	t	
Color ⁽¹⁾		CNS 2377* or Instrução Normativa Nº 01/2000	-			
Limpidity ⁽¹⁾		-	-			
Density at 20 $^\circ\!\mathrm{C}^{-(1)}$		-				
°Brix ⁽¹⁾		CNS 2377* or Instrução Normativa Nº 01/2000	°Brix			
Volatile acidity in ac	etic acid ⁽²⁾	Instrução Normativa Nº 36/1999	g/100ml			
(1) Non-alcoholic	Beverages (2)		1			
*CNS 2377 for Fru	uit and vegetab	le juice products (packaged)				
Laboratory nan	ne:					
Laboratory add	lress:					
Date and place):					
		Signature and	stamp of the re	presentative in ch	arge	

Certificate of Origin and Analysis of Alcoholic Beverages

Certificate of origin number:									
	Country issu	ued: <u>TAIWAN, REP</u>	UBLIC OF C	;HINA					
1. Exporter:			_	_					
2. Activity:									
3. Recipient:									
4. Means of transportation: 5. Place of unloading:									
Product:									
Name	Brand	Batch n [°]	Number of boxe	es Number of bottles / vol.	Total volume				
The above mentioned producing or bottling establishment works in Taiwan with the activities of production or bottling or both and the products specified above meet the national identity and quality standards, and are fit for domestic consumption. Official agency name: Official agency address: Date and place:									
Signature and stamp of the representative in charge									
Certificate of an	alysis num	ber	, for the	above mentioned	product.				
Analytical parameters		Reference Standard	d Unit	Resu	Result				
Color(1)									
Limpidity(1)									
Density at 20℃(1)									
Alcoholic grade at 20°C (1)(2)									
Total dry extract (1)			g/l						
Total sugars (1)			g/l						
Total sulfur dioxide (1	1)		mg/l						
Ph (1)									
Total acidity (1)			meg/l						
Volatile acidity (1)			meg/l						
Survey of Malvidin D									
Pressure of carbon d	lioxide (1)								
Higher alcohol (2)									
Furfural (2)									
Aldehydes (2)									
Esters (2)									
(1) Wines (2) Distil	lled beverages								
Laboratory nam	ie:								
Laboratory add	ress:								
Date and place:	:								
Signature and stamp of the representative in charge									